Work and Play in the Household Frances Marshall

WHEN INTRODUCTIONS TAKE PLACE

What to say and what to do when people are presented to you is a problem that bothers many a girl. Perhaps, the gravest of all faulis is self-tonsciousness, and to all faulis is self-tonsciousness, and to use learn to forest yourself. Do not think that every one in the room is looking at you. It is far more likely that no one has noticed your entrance at all. Try to be rather indifferent to make your self-tonsciousness. One of the most popular and simplest methods of introduction is to say. "Mrs. Blank, let me present Mr. Smith." But be sure that you always not vice versa, and speak the woman's name first. Often when a man presents another man to a man friend, it is rather flatering to have man to many people, simply say his or her name once, such has "Miss Smith, let me present Mrs. Brown, have you have your man to many people, simply say his or her name once, such has "Miss Smith, let me present flatering to have an to many people, simply say his or her name once, such has "Miss Smith, let me present the young man to the elder one, and so with introducing an to many people, simply say his or her name once, such has "Miss Smith, let me present the young man to the elder one, and so with introducing an to many people, simply say his or her name once, such has "Miss Smith, let me present the young man to the elder one, and so with introducing way first, but in vast difference in usually presented to the other before. Hence speak their names (as young and the present way to have young man to the elder one, and so with introducing two women. An unmarried woman is usually presented to the other before. Hence speak their names clearly. If you are a hostess and have for the moment," than to introduce her would be a subject to the man of speak the names of yours, and the same your speak the man of some guest whom you know alightly, have one french so your present way to be not speak the name of your present way to be not speak the name of your present was the properly designed to the properly the same your properly th



When You Make a Japanese Garden

Have you yet fallen a victim to the any water at all. Then take a trip Japanese garden craze? the woods and get some moss and som If you have not, it is because you have garden loam and sand, and build up th not learned, as yet, how fascinating land-flat, like the garden in the pic these tiny gardens are. land-flat, like the garden in the pic ture, or with hills and hollows if you

To begin with, they are no larger than like. of the furnishings suitable for them, that if you desire to have a garden with a breadth of only four inches, you may

oso.

Obviously, the first thing to do is to buy the dish in which to plant the garden. It can be a descriptive Japanese dish, a stained box lined with zinc, or any simple, pretty dish that you may have on hand. It should be at least an inch deep and, for the larger gardens, it should be deeper.

The next thing to do is to plan how much water you will have in your garden. You may decide to have a little garden, if things are den. You may decide to have a little garden, if things are really to grow in it, must be kept slight.

much water you will have in your gar-days. The little garden, if things are through. Or you may decide not to have condition

by way of improving the appearance of old rugs and pieces of carpet. This heavy worsted fringe may be bought in dark prewns and dark greens for noon out, because it adjusts the work about twenty cents a yard and is most conveniently.

The Task of Cleaning Carpets

In the course of every week's housework there are many tasks more difficult and more fatiguing than that of cleaning rugs, yet that is a task that the housewife usually delegates to the professional. By way of cutting down the household expenses, she might attempt to clean the rugs herself to advantage. To begin with, all rugs must be freed from dust. If the housewife can rent a vacuum cleaner for a few liours she can make short work, of removing the dust or a thorough beating with sticks on the clothes line is almost as satisfactory.

Now lay the rugs on a clean, plain floor. Make lather of some napths soap and warm water. Have a cloth of heavy stoul fabric which does not shed lint—a piece of old flannel will answer hip the cloth in the soap and warm water. Have a cloth of heavy stoul fabric which does not shed lint—a piece of old flannel will answer hip the cloth in the soap and warm water that the firm water, go over then take a clean cloth and wringing out in clear, lukewarm water, go over the entire surface on the rug until not a sign of the suds is left. Allow the rugs to remain in position until it is dry.

Care should be taken not at any time to get the rug soaking wet. If the rug has fringe on it this should to be rubbed as is the rug, but should be washed in the soap suds a little at a time, carefully rinsing each section as it is washed. The fringe should be spread out perfectly straight to the foor until it is dry. This method of cleaning rugs is edge-cially a satisfactory when applied to Oriental rugs.

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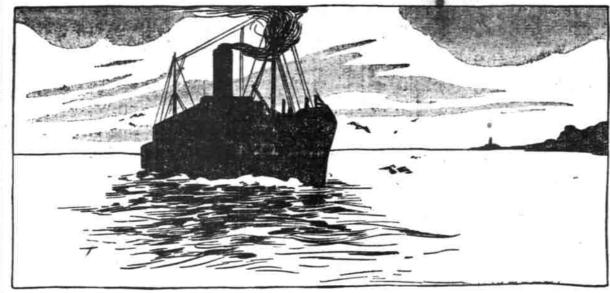
iy flustered she had been during dinner the night before.

"By jove, I know just how she felt when hubby told her going home that you asked after the health of the family, not 'your folks." The little breaks that possibly no one notices are the ones that some kind relative drives into your soul. I remember one moment of awful agony when the girl I had taken to a dance, having been obliged to sit out a number against the wall, told me what she thought of me. It was done in about four cutting words, but when I carried my injured feelings to my mother, she said a, great deal more and for weeks I imagined that all our little world knew that Billy Bradford had let a girl, to whom he was playing cavaller, sit out a dance. It was a frightful lesson—and to this day I either dance till I'm ready to drop—or I stay away from a dance altogether. Those first breaks make an awful impression on a chap."

Cially satisfactory when applied to Oriental rugs.

With the aid of carpet fringe and strong linen thread much can be done to ling of cake, cookies or bread. If you

THERE'S STILL TIME TO HELP



BABY TALK, GOOD BOOKS AND OTHER THINGS IN A LITTLE CHILD'S LIFE

Awkward Moments

In Everybody's Life

It was a rainy January afternoon, and the house party, gathered round the big open fire place in the hall, turned confi-

Billy Bradford started it. You can depend upon a man's starting any of this "open - confession - that - is-good-for-the-soul" business. We had been talking about the new rector's wife and how sadly flustered she had been during dinner the night before.
"By jove, I know just how she felt

dential, also reminiscent.

in the last dreadful few daws. Six month

in the last dreadful few dags. Six months later he wrote to mother that he had received his semi-annual bill from T.—'s. and it included a cut blass bowl sent as a wedding gift to me. Of course he did not care to pay the bill unless he knew the bowl had been delivered. Wasn't that neat? You girls take it from me that it is best to hire someone to make a list of gifts as fast as they arrive.

Round the circle rippled the year per-Almost any woman can make place cards enough to carry her through the winter if she keeps her eves open for new ideas and trains her fingers to develop the ideas she gets. If she can use

NEW PLACE CARDS

a list of gifts as fast as they arrive.

Round the circle rippled the very personal admission of faults committed and duties omitted. And as we talked and listened we all came to a better under; standing of what good form or eliquette really is founded upon—consideration for the feelings of others.

The girl who is escorted to a dance by a man and then allowed to get partners as best she can, while the man firts through a few dances and smokes through a few dances and smokes through more, realizes that the man is something more than rude. His lack of consideration shows him to be selfish and an undesirable companion.

No matters how much money or how like you may have to spend for a gift.

when habby tool her goins home that your offers going having to consideration shows him to be selfish and an event of consideration shows him to be selfish and an undesirable companion.

No matter how much money or how possibly no one notices are the ones that some kind relative drives into your soul. I remember one moment of awful agony when the girl I had taken to a dance, having been obliged to sit out a number against the wall, told me what she thought of me, it was done in about four cutting words, but when I carried my injured feelings to my mother, she said a great deal more and for weeks I imagined that all our little world knew that Billy Bradford had let a girl, to whom he was playing cavalier, sit out a dance. It was a frightful lesson—and to this day I either dance till I'm ready to drop—or I stay away from a dance altogether. Those first breaks make an an "My moment on agony," mused the man who had done things in oil, "was one day at a tea when I was so engrossed with a pretty girl that I did not notice I was the only man sitting down until my hostess, with a most unpleasant intonation, mentioned my name as prelude to an introduction. I bet I don't sit down now if there's only a scrub woman standing in my presence.

The married daughter of the bost laughed reminiscently.

The married daughter of the bost from Dr. B—, the most guncellious man who ever cut out an appendix. Somethow he man we are overlocked when I was no ever to ut an appendix. Somethow his name was overlocked when I was no ever the away and but-terfiles, and but terfiles, and but the same way, and but terfiles, and but the same way, and but terfiles, and ther sort of decoration can be used in the same way, for different occasions. The same way for different occasions. The same way for different occasions. The state of the same way for different occasions. The same way and but the same way and but the same way and but the same way and the same way for different occasions. The same way and the same way and the same way and the same way

For Washington's Birthday

The season of George Washington with his little hatchet and the perennial cherdy tree is upon us. Each year rings in variations on the old themes which have come to symbolize patriotism. This year the particular variation is paper—tissue paper, crepe paper and cardboard. Whenever possible this material enters little the manufacture of cotilion favors, and the hatchet and the cherry tree lend themselves most graciously to the plan.

Announcing your desirability at a George Washington dance come cards in hard, smooth white paper, with two dangling cherries and green leaves in the upper right-hand corner. Cherries will figure much in the coming festivities. They are balls of cotton covered with the most brilliant of cerise lissue paper, crimpled just enough to give softness. Other cards are in the form of silvered hatchets made of cardboard and less ornate are the regulation cards bearing as a crest an embossed hatchet or cherry. The envelope in all cases is sealed with red wax and stamped with W.

Favors for Washington's Birthday parties in soft paper are inexhaustible. There are hats made of pule blue and white tissue paper, fringed finely to give a soft beaver effect. The colors are arranzed alternately, with a slight fringe running around the edge of the brim. Of course these hats are tri-corners and they are made of cardboard the later of their hands of their hands of cerumpled four the paper without the aid of their hands, possess themselves of the chefries.

By far the pretitest of all are the cherry boughs. They are, some of them, as high as the girl who is to carry them, and they are made of crumpled full green paper twisted about a light fringe these hats are tri-corners and they are made of crumpled full green paper twisted about a light frage running around the edge of the brim. Of course these hats are tri-corners and they are made of crumpled full green paper twisted about a light frage.

The cherries described about a light frage running around the edge of the brim. Of them, as high as the girl who

tree these hats are tri-corners and street has a retri-corners and street has a retri-corners and street has a retrieved about successful initiations of the hats of framework. They have sprays ontail days. There are lichus of plain ite, that come well down over the are most realistic and beautiful and are fringed all around with men chop them with silvered lings of paper.

So many are the possibilities flutings of paper.

There are also beautiful little fans and so easily can the with sticks of plain unfinished wood, to even by the inexperien each one of which is attached a tiny but lon need go begging f

FOR THE CHILDREN.



SENT my ship a-sailing Across the ocean blue. All loaded with a cargo Of fresh ripe fruit for you.

Find two other sailors. (1) Lower right corner, down along back of mil; (2) upper right con-

SEASONABLE RECIPES

Brown Betty.

The old rule is two cups of bread crumbs, four tablespoonfuls of meited butter, two teaspoonfuls of cinnamon, four cups of chopped apples and one cup of sugar. Arrange in layers alternately, spreading the sugar and cinnamon between. First and last layer is bread, but twice bread instead of apples may be used. Add three cups of hot water. Butter may be spread on top or not or on each slice before cutting into crumbs. Bake one hour or a little more covered. Uncover to brown top. Simply break the bread into little paces and slice apples between the layers. Other fruit betties can be made instead of apple. Flavor with raisins or currants if desired.

Codfish Cakes.

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Clear Soup with Ponched Eggs.

Put a quart of soup stock over the fire and when lukewarm stir in the white of a raw egg. Bring quickly to the boil, stirring all the time. As soon as it bubbles, take from 'he fire, pour in a little very collection water and let it stand for three minutes. Then pour slowly off the dregs through a flannel bag or a double cloth. Let it drip as you would jelly. When all has dripped through, return to the fire. Now nealty poach as many eggs as there will be people at table, and when the hot soup is in the tureen slip these carefully into it.

Vermicelli, Indian Style.

Place in a saucepan one sliced carrot, one sliced onlon, one sprig of thyme, two bay leaves, one clove, one nutmeg leaf, four crushed tomistoes, five pints of water and two pounds of white fish. Slowly boli for one hour. Strain the broth through a double cheesecleth into another sauceof white fish. Slowly boll for one fully ten minutes. Now add the eggs, hour. Strain the broth through a double cheesecloth into another sauce-pan and let again come to a boll. Add the spices. Mix the fruit and dust with three ounces of crushed vermicelli, a teaspoonful of salt, one teaspoonful of curry powder and three saltspoonfuls of pepper. Lightly mix and boll for twenty minutes.

Short Bread.

Short Bread.

Warm one-half pound of butter in warm water and cut into inch square pieces Drain off the water and soften the butter with a spoon. Add one-quarter of a pound of sugar, twenty-four sweet almonds shelled and blanched and chopped fine and two ounces of finely sliced citron. With a portion of this on a baking board make a cake half an inch thick and the size of a breakfast plate. Lift carefully to a baking pan and bake in a slow oven until nicely browned or about half an hour.

Nut Sandwiches.

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Nut sandwiches are delicious if made of certain sorts of nuts, the very best of them being the Brazil nut and a large nut which comes from South America called the cream nut.

